

BLANC DE NOIRS BRUT NATURE
Parcelle « La Côte à Bras »
Cumières Premier Cru Vintage 2011



2011, a memorable year

The vintage 2011 was marked by a combination of exceptional weather events. The winter was both very cold and very dry, resulting in a shortage of water. The spring weather was very good, followed by alternating hot weather and heavy rain especially in July. However this did not last and did not in the end have any impact on our delicate Pinot Noir wines from the parcel "La Côte à Bras", the quality of which remains unequalled.

The 2011 harvest in Champagne was exceptional, the earliest since 1822!

Winemaking

Blend: 100% Pinot Noir from the single vineyard called « La Côte à Bras » located in the Premier Cru village of Cumières.

Ageing : minimum 7.5 years on lees.

Production : Only 7,475 bottles were made.

Dosage : 0 gr/l – Brut Nature.

Tasting

The appearance is of yellow gold straw, with amber highlights.

The nose opens with tangy, delicate and captivating aromas revealing notes of freshly squeezed citrus fruits - grapefruit and mandarin.

The palate is vinous and with plenty of attack, with pronounced mineral notes.

The finish is long and harmonious, dominated by a zesty lemon freshness so characteristic of Joseph Perrier.

Top partner

Very lively and pure, this cuvée goes perfectly with a delicate spider crab in a fennel cream or bottarga spaghetti with lemon zest

Keeping

Store lying down in a cellar away from light and at constant temperature.

Place in an ice bucket for twenty minutes before serving.

Best enjoyed at 10-12 ° C.

Available in cases of 6 bottles. Each bottle is wrapped in tissue paper printed with a map dating from 1867 showing the actual location of the single vineyard "Côte à Bras"

